



TARALLUCCI E VINO
DINNER



SALUMI

ONE 8
THREE 18

COPPA DOLCE

BRESAOLA

MORTADELLA

SOPPRESSATA PICCANTE

SOPPRESSATA DOLCE

PROSCIUTTO DI PARMA

PROSCIUTTO DI SAN DANIELE

SPECK

FORMAGGI

Served with a chef selection of condiments

ONE 8
THREE 16
FIVE 23

PANTALEO
SARDEGNA-GOAT

CASTELROSSO
PIEDMONT-COW

SOTTOCENERE®
VENETO-COW

UBRIACO AL PROSECCO
VENETO-COW

ROBIOLA DI BOSCO
LOMBARDIA-COW

CACIOTTA DEL LAZIO
LAZIO-SHEEP

VERDECAPRA
LOMBARDIA-BLUE-GOAT

GORGONZOLA PICCANTE
LOMBARDIA-BLUE-COW

DINNER

ANTIPASTI

RUCOLA 13

BLOOD ORANGE, GRAPEFRUIT, SHAVED FENNEL, ENDIVE, FRISEE, KALAMATA OLIVES

INSALATA 13

BIBB LETTUCE, RADISH, PARMIGIANO, HAZELNUTS, ANCHOVY VINAIGRETTE

BURRATA 16

BURRATA, ROASTED BABY BEETS, ALMOND CRUMBLE

POLENTA DEL GIORNO 24

FOR TWO
SERVED ON A WOODEN BOARD

POLIPO 17

GRILLED OCTOPUS, POTATOES, CELERY, MUSTARD, CAPER BERRIES

POLPETTINE 14

VEAL MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

PRIMI

Gluten free pastas available upon request

PAPPARDELLE 24

CASTELROSSO CHEESE, PORCINI MUSHROOMS

AGNOLOTTI 24

BUFALO RICOTTA FILLED AGNOLOTTI, BOLOGNESE RAGU, PANTALEO CHEESE

SPAGHETTI 17

SPAGHETTI, CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

GNOCCHI 25

HOUSEMADE GNOCCHI, OCTOPUS RAGU, BABY FENNEL, OREGANO

RISOTTO ALL'ASTICE 32

MAINE LOBSTER, ROASTED PEPPER CREAM, SEMI-DRY TOMATOES

FREGNACCE 24

ABRUZZESE DUCK RAGÙ, PARMIGIANO

SECONDI

BRANZINO 32

GRILLED BRANZINO, BABY CARROTS, PARSNIPS, CHARRED LEMON

CAPELANTE 29

SEARED SCALLOPS, SOTTOCENERE CHEESE, CAULIFLOWER, CELERY ROOT PUREE

POLLO 26

ROASTED CHICKEN, FINGERLING POTATOES, WILD MUSHROOMS, CASTELVETRANO OLIVES

ANATRA 32

LONG ISLAND DUCK BREAST, RED BEETS, BABY CARROTS, WILD MUSHROOMS

BISTECCA 36

NEW YORK STRIP STEAK, VEGETABLE CAPONATA, QUADRELLO DI BUFALA

MAIALE 32

PORK TENDERLOIN, LARDO, GALA APPLE, BROCCOLINI, PORT REDUCTION

CONTORNI

VERDURE 8

MARKET GREENS, GARLIC, CALABRIAN CHILI

SHISHITOS 9

BLISTERED SHISHITO PEPPERS, MALDON SALT

PATATE 8

FINGERLING POTATOES, MINT

CAVOLETTI 9

ROASTED BRUSSEL SPROUTS, PANCETTA

Tarallucci e Vino is proud to support local farmers and the NYC Greenmarkets

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.